

**A. Operator Information (Electronic Form-Click, Type, Tab & Print)**

Name of Temporary Food Establishment (TFE)

Name of Owner / Operator

Mailing Address (Number & Street, Box or Route)

City State Zip Code

Phone No. ( ) Alternate Phone No. ( )

**B. Event Information**

Proposed TFE Location (Number, Street, City)

Name of Event (if applicable)

Operation Starts Date Time Operation Ends Date Time

TFE will be Set-Up and Ready for Inspection Date Time

Coordinator of Event Phone No. ( )

**C. Facility & Operations Information**

1. Will **ALL** foods be prepared at the TFE site?

**Yes**

**No**

If no, complete **Attachment A**

If NO, the operator must provide a copy of the current license for a food establishment outside the jurisdiction of the licensing area.

**Home Prepared Foods Not Allowed**

2. Describe (be specific) how frozen, cold and hot foods will be transported to the TFE

3. How will food temperatures be monitored during the event?

4. Describe the number, location and set-up of handwashing facilities to be used by the TFE workers

5. Identify the source of the potable water supply serving your TFE. Describe how water will be supplied to your TFE.

6. Describe how electricity will be provided to the TFE. Will it be provided 24 hours a day?

**Temporary Food Service Establishment (TFE) License Application**

**Michigan Department of Agriculture**

To operate a Temporary Food Establishment in Michigan  
As required by Act 92, Public Acts of 2000, as amended

**C. Facility & Operations Information (Continued)**

7. Describe the floors, walls, ceiling surfaces and lighting within the TFE. How will food be protected during display / service from insects, dust, customers, etc.?

8. Describe where utensil washing will take place. Describe the equipment and procedures you will use to wash, rinse, sanitize and air dry equipment, utensils and other food preparation surfaces.

9. List the type of sanitizer you will use ( you must provide a kit to test the sanitizer concentration)

10. Describe how and where wastewater from utensil and hand washing will be collected, stored and disposed.

11. How will cleaners and other chemicals be stored in relation to food supplies and utensils?

12. Toilet facilities Flush Portable  
What type of handwashing facilities are provided for these facilities?

13. Describe the number, location and types of garbage disposal containers at the TFE.

**D. Consumer Advisory**

List any foods of animal origin that will be served raw or undercooked

For any raw or undercooked foods of animal origin, how will you notify your customers of the risks involved with these foods per the [Michigan Food Law](#).

**THIS AREA FOR LOCAL HEALTH DEPARTMENT USE**

State Fee Exempt: ☐ Yes ☐ No

Local Fee Exempt: ☐ Yes ☐ No

Veteran Fee Exempt: ☐ Yes ☐ No

LHD: retain copy of Act 359 Veteran's License

Amt. Received:  Check #   
 Cash  
 Receipt Number

**E. Drawing** (Electronic Form-Click, Type, Tab & Print)**Page 2**

7. Provide a drawing of the TFE. Identify and describe all equipment (including cooking and cold holding equipment), handwashing facilities, work tables, dishwashing facilities, food and single service storage, garbage containers, equipment for customer self-service and dispensing of condiments.

**F. Food Preparation at the Temporary Food Establishment** (List all foods. Make additional copies if more space is needed. Use attachment A for foods prepared off-site)

Food	Food Source	Thaw How? Where?	Cut/Wash Assemble Where?	Cold Holding How? Where? Food Temp?	Cook How? Where? Food Temp?	Cooling How? Time/Temp?	Hot Holding How? Where? Food Temp?	Reheating How?	Handling Tongs, Utensils, Gloves, etc.

I have received a copy of the "Temporary Food Establishment Operations Checklist" ☐

Applicant's Signature

Date of Submission

**SUBMIT APPLICATION & FEE TO THE [LOCAL HEALTH DEPARTMENT](#) WHERE THE TEMPORARY FOOD EVENT WILL BE HELD**

**Attachment A- Food Preparation at Another Licensed Food Establishment (USE ONLY FOR FOOD PREPARED AT ANOTHER LOCATION)** **Page 3**

Name of Food Establishment (Electronic Form-Click,Type,Tab & Print)					Address				
License Number					Preparation Dates		From:	To:	
Food	Food Source	Thaw How? Where?	Cut/Wash Assemble Where?	Cold Holding How? Where? Food Temp?	Cook How? Where? Food Temp?	Cooling How? Time/Temp?	Hot Holding How? Where? Food Temp?	Reheating How?	Handling Tongs, Utensils, Gloves, etc.